



VOYAGER'S

Enchanted Valentine's Day Dinner

甜蜜「醉」人·雙人晚宴

Menu 菜單

Housemade Foie Gras Parfait

Served with pomegranate gelée, caviar, honey, and chilli crispbread

自家製鴨肝芭菲配紅石榴果凍、黑魚子醬及蜜糖辣椒薄脆

Baked Bouillabaisse

Served with assorted seafood, fennel, and fresh herbs

焗紙包馬賽海鮮湯伴鮮茴香及香草

Charcoal-Broiled Stuffed Chicken with Morel Mushrooms

Served with truffle and Parmesan pudding, jujube-glazed endive, and masala sauce

炭炙羊肚菌釀春雞伴松露巴馬臣芝士布丁、樹棗燴苦白菜及馬沙拉濃汁

Lime Sorbet

With raspberry crisp

青檸雪葩配紅桑子脆脆

Slow-Cooked 72-Hour Wagyu Beef Short Rib

Served with Lardo sour potatoes, Brussels sprouts, and braised heirloom carrots with Barolo

慢煮 72 小時和牛牛肋肉配意大利煙燻酸香薯仔、迷你椰菜及紅酒燴彩色甘筍

Hazelnut Semifreddo

Served with marshmallow, macarons, and dark chocolate sauce

榛子冰雪蛋糕配棉花糖、馬卡龍及黑朱古力醬



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Australian Kingfish and Octopus Ceviche

Served with cherry "Caviar", avocado purée, and sugar-pickled vegetables
鮮檸醃澳洲皇帝魚及八爪魚薄片伴櫻桃「魚子」、牛油果醬及糖漬野菜

Baked Bouillabaisse

Served with assorted seafood, fennel, and fresh herbs
焗紙包馬賽海鮮湯伴鮮茴香及香草

Tarragon-Smoked Wild Pigeon

Served with pigeon leg confit, pumpkin "Wontons", and roasted yam
龍蒿煙燻野鴿配鴿腿南瓜「雲吞」及烤山藥

Lime Sorbet

With raspberry crisp
青檸雪葩配紅桑子脆脆

Sous-Vide French Blue Lobster with "Crispy Pop"

Served with asparagus and lobster terrine, onion purée, coffee, and toffee sauce
慢煮「脆皮」法國藍龍蝦配露筍龍蝦批、洋蔥蓉及咖啡拖肥醬

Hazelnut Semifreddo

Served with marshmallow, macarons, and dark chocolate sauce
榛子冰雪蛋糕配棉花糖、馬卡龍及黑朱古力醬

HK\$1,688 / 2 persons 位用

A free flow of Prosecco is included with the dinner. 晚宴期間無限供應氣泡酒。